

FESTIVE MENUS

2 & 3 COURSE SET MENU

CANAPÉS

SHARING PLATTERS

PARTY DRINKS

The DISTILLERY
Bar . Kitchen

BOOKING INFORMATION

Festive Set Menu

Our Festive Set Menu is available from 27th November 2026 to 30th December 2026.

Two courses for £36 & Three courses for £40.

Please note that this is a sample menu and dishes may be subject to change.

For parties dining with us during December

Groups of 20 or more are required to dine from our Festive Party Menu.

Groups of 30 or more are required to choose from Festive Sharing Menu.

Deposits

All bookings require a £10 non-refundable deposit per person, which will be deducted from your final bill. All deposits are non-refundable. For private bookings you may be required to pay a room hire fee.

Deposits can be paid in the bar, over the phone, or via a payment link.

Please let us know which you would prefer.

Pre-Orders

All bookings dining from the Festive Set Menu / Festive Sharing menus are required to complete on our own pre-order form at least 14 days before the booking date.

Bills & Service Charge

Due to the busy festive period, we are unfortunately unable to split bills or accept separate payments for large parties.

One bill will be provided per party.

A discretionary 10% service charge will be added to the bill for tables of 10 guests or more.

Festive Set Menu

Glass of Festive Fizz £8

Starter

Roasted parsnip & apple soup, herb croutons *(veo) (ngo)*

Fig & goat's cheese parcel, cranberry compote, chicory & orange salad *(v)*

Chicken liver parfait, rustic toasted bread, cranberry sauce *(ngo)*

Prawn cocktail, Marie Rose sauce, lemon *(ng)*

Main

Roast turkey ballotine, roast potatoes, pigs in blanket, stuffing, seasonal vegetables, gravy *(ngo)*

Slow-cooked beef, creamy mashed potatoes, honey roast carrots, roasted shallots, red wine & wild mushroom jus *(ng)*

Pan-fried sea bass, crushed potatoes, tenderstem broccoli, citrus beurre blanc sauce *(ng)*

Butternut squash, brie & cranberry tart with caramelised onion & spinach, served with tenderstem broccoli & vegetable gravy *(v) (veo)*

Dessert

Chocolate profiteroles, chocolate orange sauce *(v)*

Tart au Citron, cream, raspberries (v)

Vanilla cheesecake, winter-berry compote *(v) (veo)*

Chocolate & toffee tart, berry compote *(ve)*



Two Courses £36 | Three Courses £40

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Festive Set Menu is for bookings only. All bookings require a pre-order and
£10 non-refundable deposit per person.
This menu is a **SAMPLE** and may be subject to changes.

Allergens: Please let us know of your allergens.
Some of our dishes may contain nuts, nut derivatives or bones and due to the nature of how our food is prepared we cannot guarantee the total absence of allergens in our dishes.
(v) vegetarian (veo) vegan option available (ng) recipe without gluten
(ngo) gluten free option available

Festive Sharing

Welcome Platters

Sharing Platters will be served buffet style.
One Sharing Platter is perfect for nibbles / approx 6 - 8 guests.

Anti-Pasti Grazing Board

Prosciutto, honey glazed chorizo, salami, marinated olives, three cheeses, pickles, chutney, fruit & crackers
£52 per platter

Camembert Board

Camembert, vegetable crudités, rosemary and garlic roast potatoes, sourdough, gravy and chutney
£40 per platter

Canapés

Canapés can be served around to your guests
or laid buffet style. There must be a minimum of 20 guests.

Choose from: Six for £26 | Eight for £30 | Ten for £34

Sticky Asian fried chicken slider burger

Cheese & pickle burger slider

Spicy onion bhaji slider burger (v)

Smoked salmon & crème fraiche blini (ngo)

Whipped feta & sundried tomato crostini (v)

Chicken liver parfait & chutney crostini (ngo)

Tomato & pesto bruschetta (ve) (ngo)

Chips & dip (v)

Anti-pasti skewer (ng)

Duck spring rolls & plum sauce

Truffle mozzarella bites (v)

Cranberry glazed pigs in blankets (ng)

Onion fritters & mint chutney (v)

Salted caramel bites (v)

Profiterole bites (v)

Chocolate brownie bites (v)

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Drink Packages

Sparkling & Cocktail Reception

Prosecco reception.....£7 per person

Bellini reception.....£9 per person

Mini cocktails reception.....£7.50 per person

Cocktail reception.....£11 per person

Wine & Beer Station

6 x Wine bottles.....£120

12 x Wine bottles.....£235

10 x Bottled beer bucket.....£49

Cocktail Trees

12 Cocktail tree.....£130

12 Cocktail tree & 12 Lucky dip shots.....£165

Drink Tokens

- Individual tokens.....£POA
- Custom bar tab (with any necessary restrictions)
- Pre-pay your bar tab from £500 and we'll add 10% extra free.

Bespoke Cocktail Menus & Company Welcome Signs

- Personalised bespoke cocktail menus, company welcome signs.....£POA
- Speak to us about Christmas Party Decor Set Up

